HEARTLAND®
APPLIANCES INC.
taste is everything™

INDUCTION
cooktop

Installation and User Manual for Drop-in Induction Unit

IMPORTANT: Save this manual for local electrical inspectors use.

INSTALLER: Please leave this manual with the unit for the owner.

OWNER: Please keep this manual for future reference.

IMPORTANT: Local codes vary. Installation, electrical connections and grounding must comply with all applicable codes.

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HA-7.8.05

IMPORTANT SAFETY INSTRUCTIONS

1. Proper Installation - Be sure your appliance is properly grounded and installed by a qualified technician.

2. Never Use your Appliance for Waming or Heating the Room

3. Do Not Leave Children Alone - Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

4. Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.

5. User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

6. Storage in or on Appliance - Flammable materials should not be stored near surface units.

7. Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.

8. Use Only Dry Potholders - Moist or damp potholders on hot suraces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

9. Use Proper Pan Size - This appliance is equipped with several, differently sized, induction elements. Select utensils having flat bottoms, large enough to cover the surface unit heating element. Proper size pots and pans will also improve efficiency.

10. DO NOT TOUCH SURFACE UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.

11. Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and rsult in injury.

12. Never Leave Surface Units Unattended at High Heat Settings - Boil-over causes smoking and greasy spillovers that may ignite.

13. Do not use aluminum foil, aluminum liners or aluminum containers on the unit.

14. Utensil Handles Should Be Turned inward and Not Extend Over Adjacent. Surface Units - To reduce the risk of burns, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

15. Do not Cook on Broken Cooktop - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
Contact a qualified technician immediately.

16. Clean Cooktop With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

CAUTION

Do not store items of interest to children in cabinets above or around the cooktop - children climbing on the cooktop to reach items, could be seriously injured.

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Your safety and ease of use are important to us. In this manual we have provided a number of safety warnings and as well as numerous tips and hints for using the unit. Warnings and tips are marked with the following symbols:

Safety warning symbol

Tips and hints

Warranty

This prduct is guaranteed to be from defect in material and workmanship and is covered under a One Year Limited Parts and Labor Warranty. The warranty commences on the date the unit is delivered to the owner or from the date the owner takes possession of the unit. Please retain both the prchase and delivery confirmation.
Under the terms of this warranty service must be provided by an authorized Heartland service agency or representative during normal business hours.
This warranty does not cover additional overtime or premium rates.
To obtain service, please contact the dealer from where you purchased the unit or Heartland Induction cooktop directly.

This warranty does not cover:
1. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service calls for product instruction.
3. Service calls to correct improper installations.
4. Service calls to reset breaker or replace fuses.
5. Damage caused by abuse, accident, alteration, misuse or local code violations.
6. Failure due to other than normal family household use for the preparation of food.
7. Service on products purchased outside the country where the service is to be performed.
8. Damage caused by flood, fire, power surge, lightning strike or other acts of God.

This warranty applies to units used solely for domestic applications. This cooktop is not intended for commercial use. This warranty provides coverage for product purchased in Canada and the United States (including the District of Columbia). This warranty is only valid to the original purchaser and is not transferable.
This warranty gives you specific legal rights. You may also have other rights which vary from state to state. The warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty each of contract or otherwise.

Before Installation

If you are receiving the unit from a transportation company it is customer's obligation to inspect the package and note any damage on the delivery receipt. After delivery have your induction cooktop carefully unpacked, and again check for any visible damage. If you find any damage on the unit at this point, immediately inform your dealer or distributor Although the responsibility for shipping lies with the carrier , your dealer/distributor will assist you with your claim.
If the unit is not supposed to be installed for some time, you should keep it in its original packaging, stored in a dry and safe place.

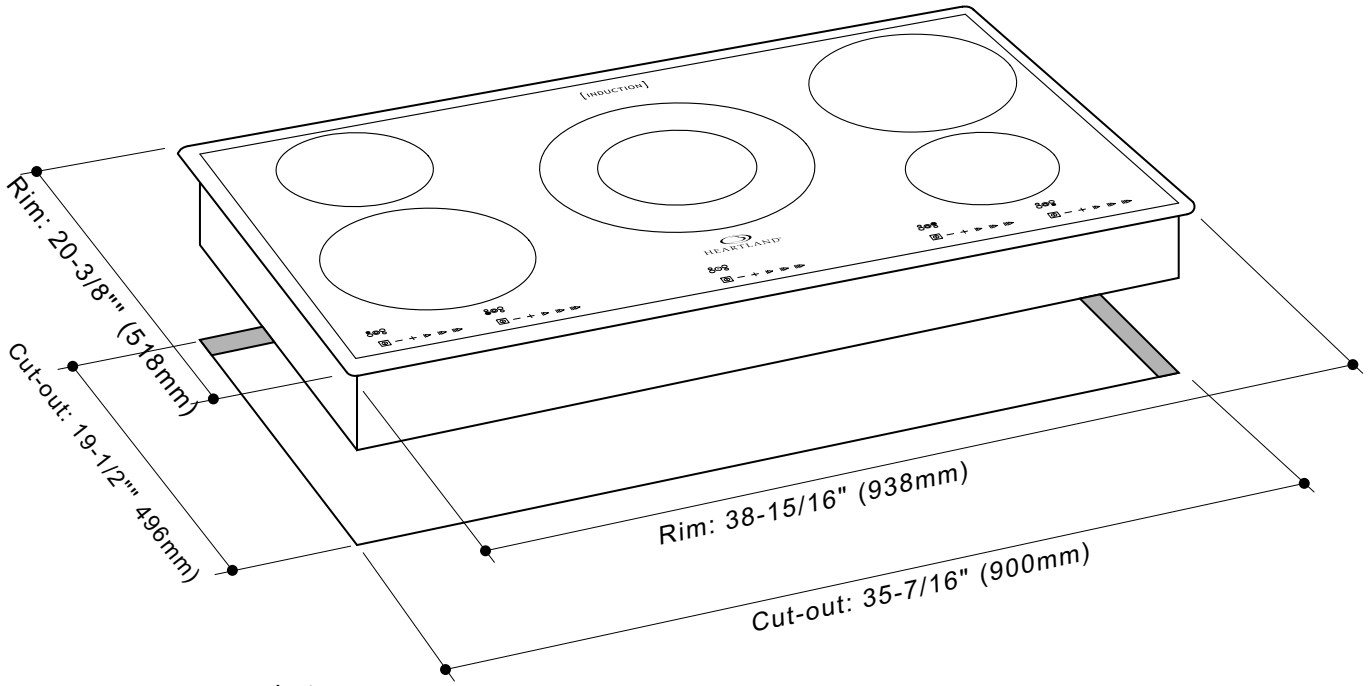
Read through the section of this manual which pertains to installation, and make sure that all of the requirements can be provided or are already provided. Ensure that your electric power supply is correct.
Before you install the unit, you should take a moment to write down the information from your nameplate and fill-out the table on page 19, for future after sale servicing needs . This information will be required every time you call for any service on your unit.

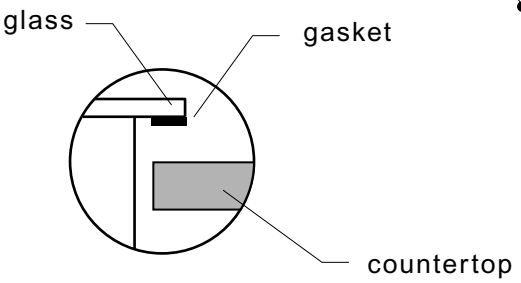
Installation

To install the cooktop, cut out a rectangular opening in the counter as shown on the drawing nd table below. Also, ensure that you have a minimum of 3/8 inch(10 mm) of space in the back of the unit, between the rim and backsplash on your counter (or wall if no backsplash) for ventilation.A self-adhesive gasket is supplied with your unit. Before setting the cooktop in place install this gasket by sticking it underneath the rim.

Apply the gasket only along the front rim and on both sides. Do not put this gasket on the rim in the back. This gasket will prevent most of the spills from entering the cabinet below and will keep the unit in place. Once the gasket is installed, place the cooktop in the opening, and lay it on the rim. Do this carefully - do not drop the unit into the cut-out. Make sure that the unit is sitting properly on its rim all around the perimeter.

If your counter is produced from porous materials which tend to swell if in contact with humidity and water, to better protect the cut-out, use proper sealants on the edge which would prevent any penetration of humidity and water.
Chamfer all exposed edges of decorative laminates to prevent further chipping.
Radius corners of the cut-out and file them to ensure smooth edges and prevent corner cracking.
Rough edges and inside corners which are not rounded as well as forced fits can contribute to cracking of counter top laminate.

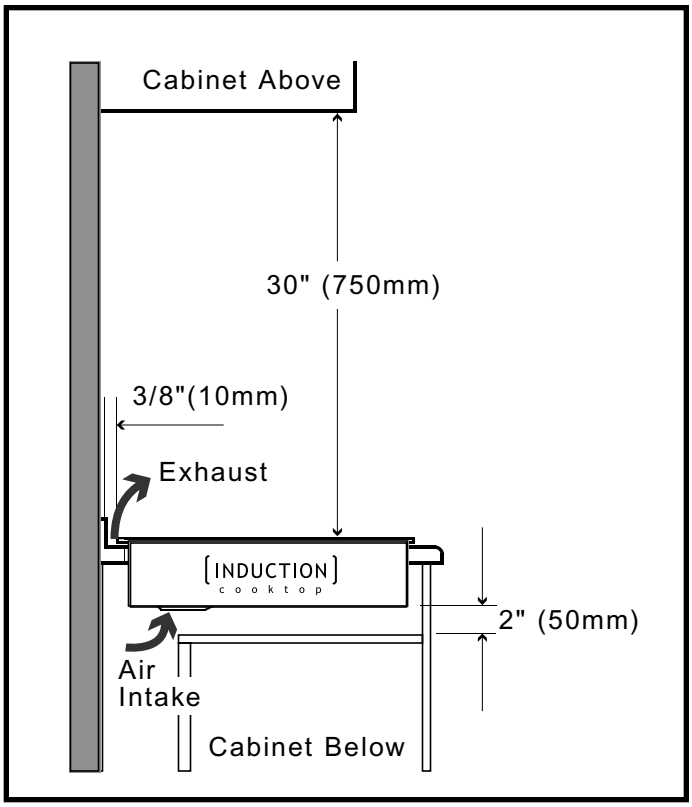




Description	Width	Depth	Thickness
Cut - out size	35-7/16" 900mm	19-1/2" 496mm	6-1/2"* 160mm
Cooktop box size	35-5/32" 893mm	19-7/32" 488mm	4-5/16" 110mm
Cooktop rim size	36-15/16" 938mm	20-3/8" 518mm	3/8" 10mm

*This dimension includes clearance underneath the unit of 2" (50 mm).

Other Installation Requirements



Minimum Clearance Requirements
Cross Section

A minimum vertical clearance of 30" (750 mm) is required between the top of the cooking surface and the bottom of any unprotected combustible material, such as cabinets, wooden trim etc.

In the back, leave a minimum of 3/8" (10 mm) between the cooktop edge and adjacent vertical surfaces (backsplash, wall, high cabinets etc.). This space is needed for the unit to breath properly.

If a downdraft ventilation system is used, a minimum of 1/4" (6 mm) of clearance is required betweem the rear edge of the cooktop and the downdraft snorkel.

Leave a minimum of 2" (50 mm) underneath the unit for the air intake.

During cooking, built-in fans inside the cooktop will operate constantly to keep the internal components cool. The air intakes are on the bottom of the cooktop box, and the warm air exhausts are located on the back of the rim, as shown on the schematic. If air intake or exhaust is obstructed, cooktop safeties will either diminish the power output or shut down the unit.
We suggest that you should periodically check that there are no objects (dust, paper etc.) which could obstruct the air inlet under your induction cooktop. Although induction-cooktop heat rejection is minimal and the unit does not create any fumes in operation, such unit must be installed underneath a properly sized ventilation hood for exhausting any smell, vapor and smoke created by cooking itself. Also, a proper downdraft system can be used for ventilation

The unit must be installed such that it can be pulled without difficulty out of the cut-out for servicing or cleaning.

Your cooktop must always breath adequately. Make sure that the air inlet and its exhaust are not obstructed

The unit must not be installed above a washing machine, a refrigerator or a deep-freezer box.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided.

Never glue, silicone or wedge the unit inside its cut-out.

Electrical Connection

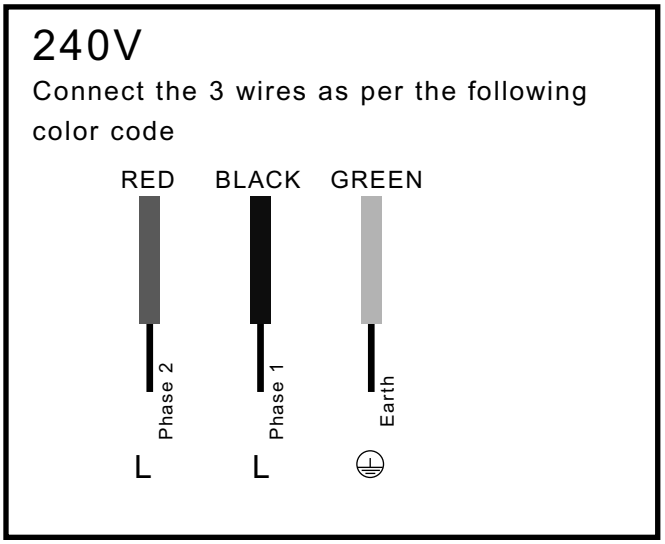
Heartland INDUCTION Cooktop electrical Characteristics:

Operating voltage	240V~60Hz
Total Energy consumption	8400 W
Connect to	240V, 60Hz, 2 Pole+G, 40 A (min) supply (3 conductors #8 AWG)

Electrical wiring information

An adequate electrical supply must be provided for this unit. All wire connections and grounding must be done in accordance with local electrical codes, or if these codes are not established, then with the National Electrical Code, ANSI/NFPA No. 70 in the US , or with the Canadian Electrical Code, CAN/CSA C22.1, in Canada.
This unit comes equipped with three connection wires in a flexible conduit. The conduit must be routed and properly connected to an approved owner supplied electrical wall junction box. An approved connector must be used for connecting the conduit to the junction box. A three wire, 2-pole, 240 V 60 Hz service with minimum 40 A circuit protector must be provided. The red and the black wire from the unit are to be connected to the service ('hot') wires, and the green wire is to be connected to the ground conductor.
The owner should mark the circuit protector for the unit and should advise everybody who uses or services the cooktop on its location, so that the power to the unit can be disconnected when necessary.

Once the unit is properly fitted and connected to the electrical power supply, turn the unit on to ensure that all elements and controls are operating well.
Note that your unit is designed for 240 V supply and the manufacturer, its distributors and dealers cannot be held responsible for any unit malfunction due to an inadequate electrical supply (inadequate cable size, low voltage etc). Furthermore, if your residence has only a 208 V supply system, and if the voltage frequently fluctuates, your cooktop may not function properly.



It is recommended that the connection to electrical supply is done by a qualified electrician.

If there is any visible physical damage on the conduit and the wires, the unit must not be connected to the mains. A qualified electrician or approved service agent should be called in to replace the wires and the conduit.

IMPORTANT Safety Precautions
Read before operating your cooktop

Your induction-cooking unit has been designed for residential use and food preparation, and all of the safety parameters have been rectified accordingly. The unit incorporates numerous safety devices and controls, and a few elementary devices will be mentioned here.

A number of sensors monitor temperature of internal nal components. If any of these sensors senses that the component temperatures is above the limit, the power output of the unit will automatically be reduced, allowing the component to cool down. Once this is achieved, the unit will continue to operate normally at the output level set initially by the operator.

Each induction coil is equipped with a sensor which is continuously monitoring the temperature of the bottom of the pan to prevent the pan from overheating.

Each induction coil is equipped with a pan sensing device. This device will not allow the heating element to turn on unless it senses a cooking utensil on the coil covering enoughsurface area. The indication that the coil is not running is the flashing of the digital display. Once the pan is put properly on the coil, the digital display will become steady. Note that a small object such as a fork, a spoon, a piece of jewelry, etc. will not be mistaken for a cooking utensil, and it will not trigger this sensor. Moreover, this device will distinguish between cooking utensils which are suitable for induction cooking. If a cooking utensil which is not suitable for induction cooking is placed on a coil there will be no power output on the coil.

If an operator leans on the keypad by chance for more then ten seconds, controls will disable the heating section of the unit. This occurrence is called 'long press' and when it happens "-" (minus) signs will appear on power displays. The unit will act the same if there is an accumulation of some liquid on the keypad area, or if a damp cloth is left sitting there. The section will become operational again once the spill or the object/hand is removed, and the element turned back on.

In an effort of constantly improving our products, we reserve the right to make any changes to internal components, as well as, to make any (cosmetic) modifications on the outside frame.

This unit does not contain any asbestos or asbestos based components.

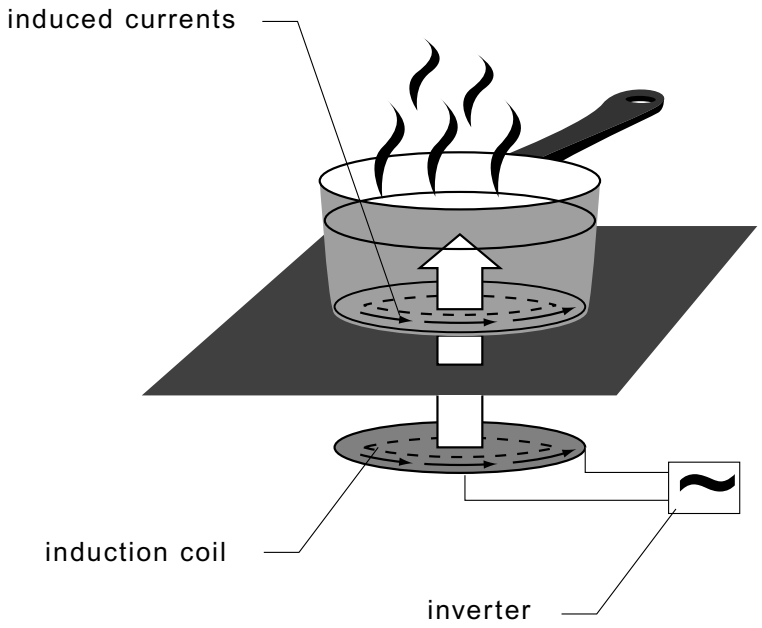
This unit has been tested and certified under FCC Part 15, Class B, for electromagnetic interference.

The users with heart pacemakers must consult with the pacemaker manufacturer prior to using this cooktop which incorporates induction heating source.

If a crack appears in the glass surface, disconnect the unit immediately to avoid any risk of electric shock. If the unit is connected directly to supply inside a junction box, then disconnect its breaker, or remove fuses manually.
Do not re-use your cooktop until the glass top is changed.

When cooking never use aluminum foil and never place products wrapped in aluminum foil, nor products deep-frozen in aluminum packs on the hob. The aluminum will melt and damage your cooktop beyond repair.

Principle of Induction



When an induction element - also called: 'heating zone',or simply: 'a coil'- is switched on, the appropriate utensil is used, and a desired level of heating power selected, the electronic circuit unit ('induction generator' or 'inverter') powers up the induction coil which creates a magnetic field. This magnetic field continuously changes in terms of frequency and intensity, and this creates induced currents in the bottom of the utensil and ultimately results in heat. The heat is transferred directly to the food being cooked.

Thus, induction heat makes the utensil a direct source of heat, featuring high level of efficiency with extremely low energy loss and unparalleled heating level control.

With induction cooking there is very little 'heating inertia'. Induction cooking elements do not incorporate a heat generating element - unlike convectional electric rings, halogen or radiant elements etc. - therefore, heat levels can be changed very quickly.

Energy efficiency for induction is within range of 90-95%, compared with 55-65% for conventional and radiant element, or 45% - 55% for gas fueled burners. The energy efficiency contributes to substantial energy savings, both beneficial to the owner as well as the environment.

Induction cooking elements are sensitive to the utensil type being used:
- if there is no utensil placed on the coil, or if the utensil is not of induction grade, there will be no power emitted by the coil;
- if the utensil is placed partially on the coil, or if it is smaller than the coil, the internal sensors will reduce power to the coil;
- if the utensil is fully removed from the coil, the power output will be instantaneously reduced to '0' (zero) and, eventually, the controls will turn the element off after a minute, unless the utensil is returned back onto the coil.

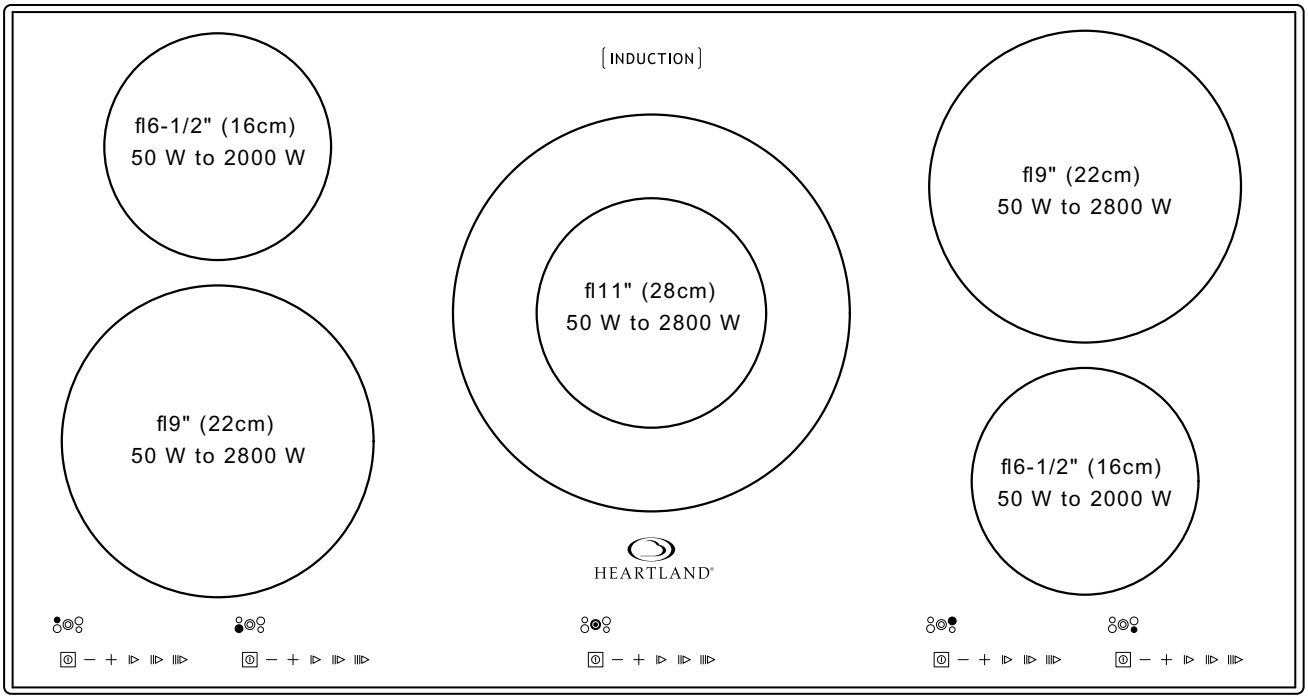
When compared to the other methods of cooking, induction cooking has a very low level of ambient heat, Thus makes cooking more pleasurable, with a reduced need for ventilation.

Finally, the vitroceramic glass as a cooking surface barely becomes hot and this makes cleaning much easier.

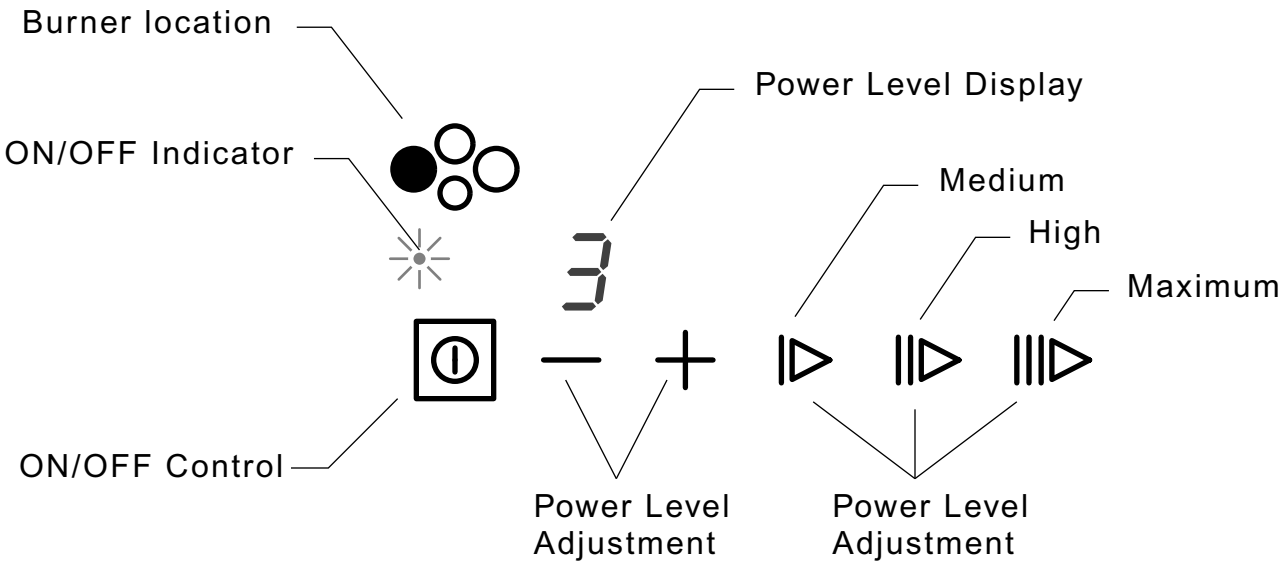
For a proper choice of utensils, please refer to 'Utensils for Your Induction'

Glass Top, Coil Size and Controls

Left heating section Central heating section Right heating section



INDUCTION cooktop - Top View & Coil sizes



Display and Touch-sensitive Controls Detail

Controls and Operation

Operating the Unit

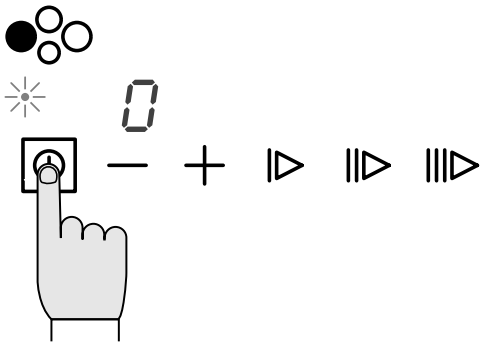
This cooktop is equipped with touch sensitive controls and you are only required to place your fingers on a sensor which is positioned underneath the glass top to indicate an adequate response from the unit. The spots where these sensors are placed are marked by appropriate signs on the glass. Also, to be able to use the unit, you should have obtained a utensil suitable for induction cooking.

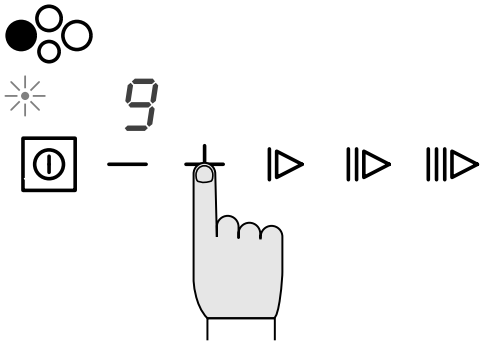
Turning the Coil ON

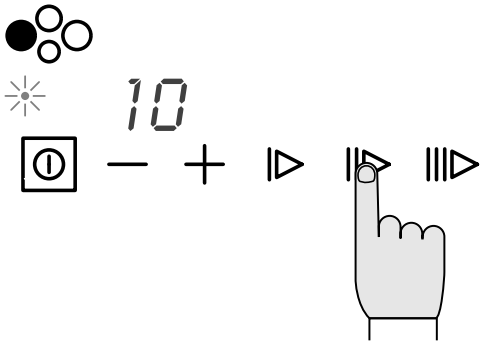
To start, put the utensil on the coil which you would like to use, then locate the set of controls for the coil. This is indicated by a small dot on the ON/OFF sign ⏻ on the glass top.

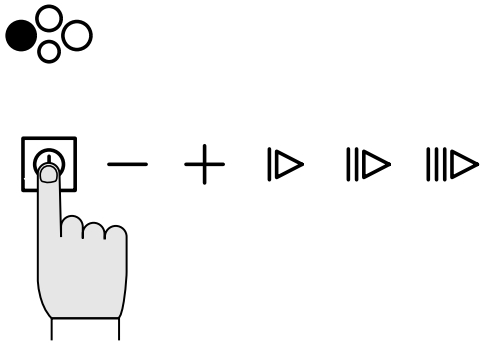
To turn the element (coil) ON place a finger on the ON/OFF sign. The LED above this sign will become lit, and a '0' (zero) should appear on the numeric display.

Now the element is ready for you to adjust the power output. Note that if you do not indicate any power for the element, it will turn itself off automatically after 10 seconds.









Power Output Adjustment

The power output level is shown on the digital display and it can be adjusted by either:

- Touching the '+' (plus) or the '-' (minus) sign on the control. The setting would change in single increments of 1 between 0 and 12; or

- Touching preset power levels on the control. The settingwould change as follows:

|▷ position 6 = Medium

||▷ position 10 = High

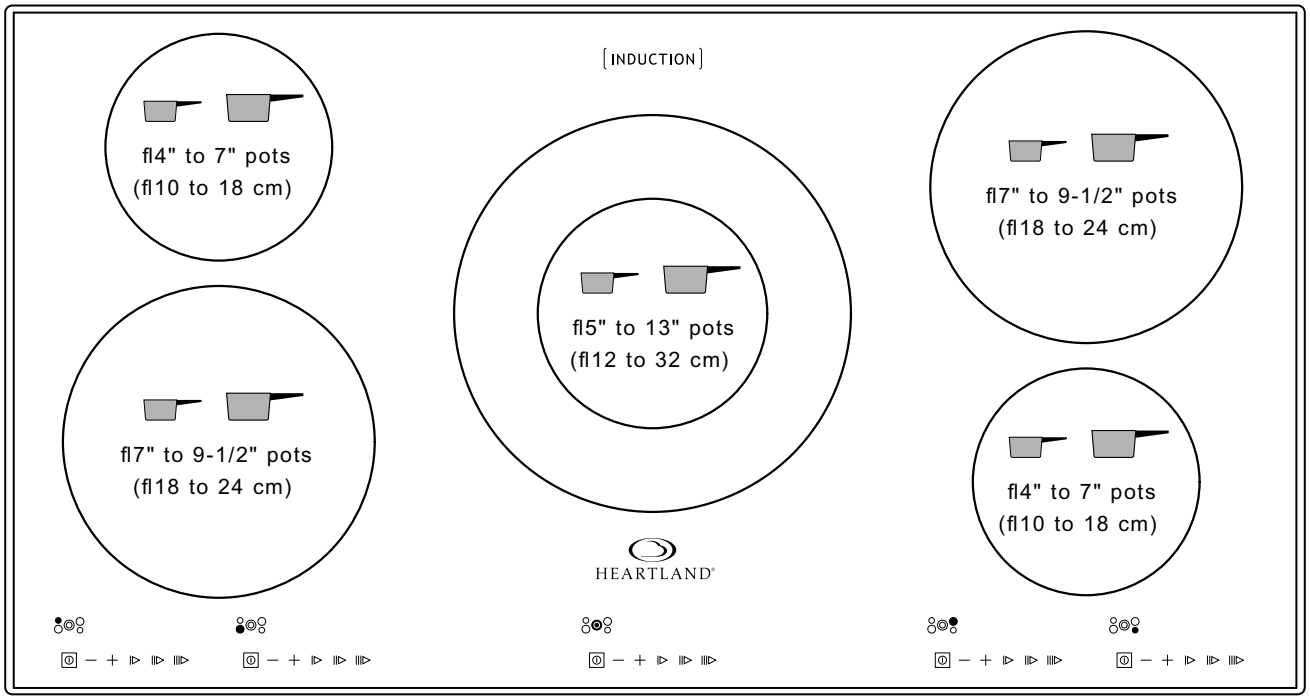
|||▷ position 12 = Maximum

Turning Coil OFF

Turn the coil off byu touching the 'ON/OFF' sign on the control . The digital display and the LED will turn off.

Heating Zones, Coil sizes & Utensils

Your cooktop is equipped with five induction elements in three heating sections. The coil sizes are shown on the top view of the cooktop on page 11:
- Left heating section: with a 22 cm (9) coil in the front and a 16 cm (6 1/2) coil in the rear;
- Middle heating section with a 28 cm (11) coil; and
- Right heating section: with a 16 cm (6 1/2) coil in the front and a 22 cm (9) coil in the rear. To better utilize the unit, please refer to the information below on the recommended size of the utensil to use on any particular coil. The factory recommends use of:
- round utensils 4 - 7 (10 - 18 cm) in diameter on 6 1/2 (16 cm) coil;
- round utensils 7 - 9 1/2 (18 - 24 cm) in diameter on 9 (22 cm) coil; and
- round utensils 5 - 13 (12 - 32 cm) in diameter on 11 (28 cm) coil.



The three heating sections are powered by three independent induction inverters of 2.8 kW each, on for each heating section. Two coils in each heating section share the power of one inverter. Thus, the 22 cm (9) coil and the 16 cm (6 1/2) in the left heating zone share the power of a 2.8 kW generator. If only one coil is employed, it can be utilized at its maximum power, but as soon as the other coil is turned on, the controls adjust the power on this coil automatically for power sharing . This power sharing is administered by unit s microprocessors, which will alternate power between the two elements. When two coils share power of one inverter, some faint clicking of relays can be heard. The automatic power level change is shown on the digital display. The controls are set in such a manner that the last instruction (command) given to an element is always a priority.
The same applies to the elements in the right heating section. Also, the middle heating section consists of two concentric coils and the power sharing occurs between inner and outer elements.

Utensils for Your Induction Unit

Induced current can be created only in materials which have magnetic properties. Thus, utensils for use with an induction unit must be made from a ferromagnetic material or have inserts with magnetic properties. Your household may already have cookware suitable for induction cooking, and you may test any utensil with an induction element. Incorporated controls are able to recognize a suitable utensil. To perform a utensil test:

- Turn an element on and adjust power to any level - you will notice that the digital power display is flashing.
- Place your utensil on the coil. If the piece being tested is suitable for induction cooking, the display will become steady. However, if it keeps flashing, the utensil cannot be used on your induction unit.
- If the utensil is empty, remove it from the coil immediately after you have done test and turn the element OFF.

Another simple test to determine if a piece of cookware can be used on an induction cooktop is the magnet test . Use a small magnet and place it on the utensil. If the magnet sticks to it, the piece will work with induction.

Utensils compatible with induction are:

¥ Cookware made of enamel coated steel with or without a non-stick coating.

¥ Cast iron cookware with or without enamel coated base.

¥ Stainless steel pots and pans designed for induction cookware.

Note: Stainless steel used for utensils is non-magnetic and unsuitable for induction cooking, but most manufacturers make such utensils in layers for better heat distribution, and a good number of such pots and pans can be used with induction. To make sure if a stainless steel utensil can be used perform the utensil test. Use of utensils with enameled coated base will prevent the glass top of your unit from getting scratched.

Pots and pans which do not have a flat bottom still may be used, however they should not be overly deformed.

Cookware made from glass, ceramic, earthenware, aluminum and copper pots and pans and non magnetic stainless steel cookwareare not suitable for induction cooking.

Never leave an empty piece of cookware on an induction heating element for more then a few seconds. If a utensil is left on an element at full power, temperature of the dish may increase rapidly, the safeties would not engage, and this may damage your utensil, the cooktop, and could result in an injury or a damage to your property.

Utensils with thick flat bases should be chosen for the benefit of uniform heat distribution.

Matching Pots & Pans with Coils

SMALL ELEMENTS, 6 1/2 (16 cm), are best utilized:
- With small utensils - but normally not smaller then 4 (10 cm);
- For slow cooking and simmering (sauces, creams, etc.);
- For cooking small quantities of food.

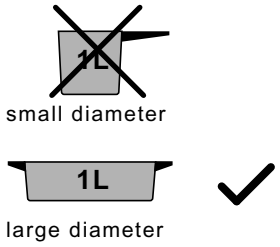
MEDIUM ELEMENTS, 9 (22 cm), are primarily designed for day-to-day cooking needs and most commonly used pans - 7 to 9 1/2 (18 to 25 cm) in diameter.

LARGE ELEMENTS 11 (28 cm) element is designed to adapt to any utensil from 5 to 13 (12 to 32 cm) in diameter and to automatically adjust the power.

This feature enables:
- Optimal power output for the size of the utensil.
- Even heat distribution and homogenous cooking temperature throughout the utensil.

The larger heating element is best used for cooking large portions of food, or large pieces of fish (e.g.sole), or meat (steaks), as well as a good quantity of small pieces of food (fillets, tournedos, bits of breaded fish, etc.) Using this element, the food will be cooked evenly.

When cooking large quantities of food,it is always better to use a large diameter pan and a larger coil, thus better and more efficient heat distribution will be achieved and food cooked evenly.



To Do or Not to Do

You must:
- Always place your utensil such that its center is aligned with the centre of the coil.
- Avoid hitting the vitroceramic glass with utensils or any hard objects - the glass surface is highly resistant but not unbreakable.
- Pick-up your utensils when moving them around. Do not slide them and avoid excessive rubbing of the top, as this leave scratches and erase the markings.

- Avoid using utensils with rough or deformed bottoms.

- Avoid leaving any metal cooking accessories, knives and forks, or metal objects on the hob. They may get hot if left close to any heating element in use.

- Avoid storing flammable products in the cabinets under your cooktop.

- Never leave an empty utensil on an induction heating element, even when the element is turned OFF.

- Only use maximum power for boiling and frying.

- Never try heating up a closed can.

- Avoid pre-heating your non-stick pans (e.g. with teflon coating) at maximum heat.

- Avoid storing solid and heavy items in the cabinets above your cooktop.They may unintentionally drop and damage the glass.

Your cooktop must never be used as a storage space or surface for piling up of any material.

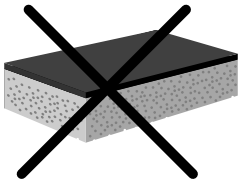
Do not connect any appliances to the plugs above or near to the induction cooktop; connection cable insulation can melt if in contact with heat, and this may result in an injury and a property damage.

Cleaning Recommendations

Cleaning of an induction cooktop is easy. Read and follow these recommendations:

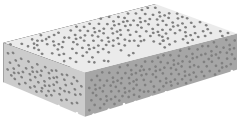
TYPE OF STAIN	WHAT TO DO	ACCESSORIES or AGENTS EMPLOYED
Minor	Soak the area to be cleaned with soapy water, then wipe it.	Cleaning sponges & mild detergents
Accumulated burnt-on stains	Soak the area to be cleaned with warm soapy water. Use a special scraper for vitroceramic glass to remove grease and food particles. Finish off with a cleaning sponge, then wipe it clean.	Cleaning sponges, mild detergents and cleaning agents for vitroceramic glass
Rings and traces of lime scale	Apply warm white vinegar on the stain. Leave to act then wipe off with a soft cloth. OR Use a commercial cleaner on affected area. Note that such cleaner may leave stains on stainless steel frame, thus protect exposed stainless steel.	Cleaning cloth, white vinegar, or diluted de-liming agent.
Burnt-on stains following sugar spillage, melted aluminum or plastic.	Apply special vitroceramic glass cleaner on the surface, preferably one which contains silicone (protective action).Leave to act, Finish off with a cleaning sponge, then wipe it clean.	Vitroceramic cleaning agents and sponge.

powder



abrasive backed sponge

non-abrasive paste



regular sponge

Troubleshooting

You have doubts about whether your hob is working correctly this does not necessarily mean there is a breakdown. Nevertheless, check the following points

PROBLEM	POSSIBLE CAUSES	WHAT SHOULD YOU DO
When you switch the unit on, the supply-line breaker trips off or the supply-line fuse burn.	Your unit may be connected incorrectly,or there is an internal problem.	Have the connection checked first,if OK contact your service agent.
When you switch on, only one side of the hob works	There is an internal problem with the unit.	Contact your service agent.
The fans keep running for a few minutes after the unit has been switched off,	The electronics are cooling down	This is a normal occurrence.
The top of the unit is always warm (even when it is switched off).	The electronic components are under power and they create heat.	This is a normal occurrence.
Your hob makes a faint clicking noise when in operation.	This noise occurs when the power is being shared between two Induction coils.	This is a normal occurrence.
The unit doesn't work at all.	There may be a power supply or internal problem.	Check your beakers/fuses/connection cable. If OK, contact your service agent.
After turning an element ON, andhaving utensil placed on the coil,there is no heat and the digital indicator continues flashing.	The utensil you are trying to use is not compatible with induction cooking or its diameter is under 4 (10 cm)	Use another utensil suitable for induction cooking.
Utensil makes noise during cooking.	Your utensil creates noise from vibrations caused by induced current.	Under high power this phenomenon is normal with some types of pots and pans. There is no danger for the hob.
. The hob gives off a smell when first used for cooking.	A new unit	Use each heating element for an hour with a pan filled with water

Servicing of an induction unit is to be done by an authorized service agent. Contact your dealer for service location closest to your residence. Never try servicing the unit yourself.

If any crack on the vitroceramic glass can be noticed, or the glass is broken DO NOT USE THE UNIT. Disconnect the electrical supply to the unit by tripping the breaker off (if the unit is hardwired to the supply) or just unplug the unit (if there is a plug on the supply cable).

Cooktop Information

The unit nameplate contains information which will be useful every time you call for after-sale service. Please check the nameplate located on the bottom of the unit, obtain information from your proof of purchase and write down the following information:

MODEL: *Heartland Induction Cooktop*

SERIAL NUMBER:

YEAR PRODUCED:

DATE OF PURCHASE:

DEALER S NAME:

DEALER S ADDRESS:

DEALER S TELEPHONE:

DATE INSTALLED:

Cooking Guidelines

Please review our guidelines for use of the cooktop - see the table on page 20 of this manual. Once again, have in mind that power levels 11 and 12 are to be used only for frying and boiling.

Legend

- Boil with cover
- Add food
- Boil or fry
- Fast cooking
- Slow cooking

DISHES		FRYING Bringing to Boil		COOKING/BROWNING Bringing Back to Boil Steady Simmering				COOKING SIMMERING				KEEPING WARM	
	Heating Power	*12*	*11*	*10*	*9*	*8*	*7*	*6*	*5*	*4*	*3*	*2*	*1*
Soups	Broth												
	Thick Soup												
Fish	Stock												
	Frozen												
Sauces	Thick, Made With Flour												
	Made With Butter and Eggs												
	(Bearnaise, Hollandaise)												
Vegetables	Chicory, Spinach												
	Pulses												
	Boiled Potatoes												
	Fried Potatoes												
	Saute Potatoes												
	Defrosting Vegetables												
Meat	Thinly Sliced Meat												
	Ying Steaks												
	Grilling (Cast Iron Grill Pan)												
Deep Frying	Frozen Chips												
	Fresh Chips												
Miscellaneous	Pressure Cooker										(once it hisses)		
	Stewed Fruit												
	Pancakes												
	Custard												
	Melting Chocolate												
	Jam												
	Milk												
	Fried Egg												
	Pasta												
	Baby Food In Jars (Bain Marie)												
	Stews												
	Creole Rice												
	Rice Pudding												

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HEARTLAND®
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